

Chicken Cacciatore

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olive oil. Once the garlic and onions are golden brown add the tomatoes, chicken, and spices and simmer for one hour.

Serve over pasta.

Sheri Morales incredible chicken cacciatore.

Ingredients

Ingredient	Qty	Units
Abodo spice	2	Tsp.
Baking soda	2	Pinches
Bay leaves	2	Each
Bone in chicken thighs	18	Each
Fresh basil (chopped)	1/2	Cup
Fresh ground pepper	1	Tsp.
Garlic cloves (smashed)	8	Each
Kosher salt	1 + 1	Tbs. + Tsp.
Medium onion (diced)	1	Each
Olive oil	1/4	Cup
Oregano	1	Tsp.
Sugar	1	Tbs
Crushed Italian Plum Tomatoes (28 Oz. cans)	2	Each
Whole Italian Plum Tomatoes (28 Oz. cans)	2	Each

Directions

Boil the chicken thighs for 20 minutes, drain, remove the skin and pat dry, leave the bones in.

In a large sauté pan cook garlic and onions in